

BIBLIOGRAPHY

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Crispy Pork Belly. (n.d). [Photograph].

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Piri- Piri Prawn. (n.d). [Photograph].

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APPENDIX

Recapitulation of Industrial Training

Name : Giorgio Octavian
 Study Program : D3 Culinary Arts
 Placement of Industrial Training : KONG Restaurant Bali
 Field of Work : Pass, Hot, Cold, and Pastry
 Activity Notes : Month I, II, III, IV, V, VI

Week	Description of Activities	Signature
1	Pass section, learn how to plating salad, lobster spoon, etc	[Signature]
2	Learn how to prepare all the condiment for salad, risotto, lobster spoon	[Signature]
3	Learn how to get ready in service time	[Signature]
4	Learn how to make basic mayo, dressing for salad, fry chips	[Signature]
5	Learn how to make risotto	[Signature]
6	Learn how to make cheese and charcuterie	[Signature]
7	Prepare all the condiments in pass section	[Signature]
8	Service time, making risotto, plating lobster spoon, salad	[Signature]
9	Prepare all the condiments in pass section	[Signature]
10	Cold and Pastry, learn how to plating cold and pastry menu	[Signature]
11	Learn how to make ice cream, creme brulee, sorbet	[Signature]
12	Learn how to cut beef tartare	[Signature]
13	Learn how to make dill emulsion, tarragon emulsion	[Signature]
14	Learn how to make chilled prawn, hard bread	[Signature]
15	Learn how to make all the condiments for chocolate and chocolate	[Signature]
16	Learn how to make praline	[Signature]
17	Learn how to make all the condiments for pineapple and coconut	[Signature]
18	Learn how to make cruton, pickled shallots	[Signature]
19	Learn how to make all the pastry cream	[Signature]
20	Service time, plating cold and pastry menu	[Signature]
21	Learn how to quenelle ice cream for plating	[Signature]
22	Prepare all the condiments in cold and pastry section	[Signature]
23	Hot section, cut all the ingredients (broccoli, asparagus, etc)	[Signature]
24	Learn how to make pasta dough, prepare for barramundi menu	[Signature]
25	Prepare for the exam (make 1 menu)	[Signature]



1 Grade Pety Junaedi
 Head chef

C E R T I F I C A T E
of Completion



THIS CERTIFICATE IS PROUDLY PRESENTED TO

Giorgio Octavian

HAS COMPLETED 6 MONTHS TRAINING IN KITCHEN DEPARTMENT AT KONG RESTAURANT
20th JANUARY – 20th JULY 2022


KIM MIKAEL
Executive Chef


RIKA DAMAYANTI
HR Manager

Internship Appraisal Form



AKADEMI KULINER & PATISERI
OTTIMMO[®]
INTERNASIONAL
CULINARY ARTS · GASTRONOMY · BAKING & PASTRY ARTS

INTERNSHIP

PLACE: KONG Restaurant Bali

First Name Giorgio Last Name Octavian

Review Period/s : Monthly Quarterly Bi-annualy Annually Date Joining
: _____

Intern's Position : _____ Department : _____

REVIEW DATE : 18/07/2022 Direct Supervisor : Chef Kim Jonsson x

GRADING FACTORS

1. ORGANIZATIONAL & COMMUNICATION

Staffs Relations

Consistently demonstrates: attentiveness, courtesy and efficient service to other staff.
Creates friendly environment.

4

Team Player

Cooperates and works well with others. Enthusiastic, portrays s positive manner and
Works toward the Company's goal/s.

4

Follow -Through

Sees tasks through completion. Finishes work so that next shift is prepared.

3.5

2. CUSTOMERS INTERACTIONS

Customer Relations (*if any)

Consistently demonstrates: attentive, courtesy and efficient service to customers.
Treat customers with Considerations and Respects

3

3. PERSONAL PRESENTATIONS

Grooming Standards

Practices and displays proper grooming, personal hygiene and care.

4

Maintains hair and facial hair (*if any) per proper F&B industrial standards

Uniforms

Always wear the proper and designated uniform.

4

4. ON THE JOB & KNOWLEDGE

Dependability

Can be counted upon to do what is expected and required

4

Follow instructions and completes work on time with minimum supervision

Work Quality

Work performed according to Chef's standard and on-site work requirements

4

All job descriptions specification are met. Consistency in work. All recipes are followed

Work Quantity

Complete the expected amount of work in relation to Company's standards

4

Grading Guidelines.

Using the 4 point scale below, fill up the following table:

- 4 - Exceeds expectations
- 3.5 - Somewhat Exceeds Expectations
- 3 - Meets expectations
- 2.5 - Somewhat meets expectations
- 2 - Less than expectations
- 1.5 - Somewhat less than expectations
- 1 - Inadequately short of expectations

Discussions/Notes;

Gio has Exelled on all points and brought a lot to the team kitchen.

Always on time, Excelling on all tasks. Showing a sense and urge for ~~new~~ ~~to~~ knowledge. If he keeps up he will have a very bright future.

PERFORMANCE SUMMARY * to be filled by OTTIMO International

TOTAL POINTS _____

RATING _____

ACTION PLANS FOR DEVELOPMENT NEEDS

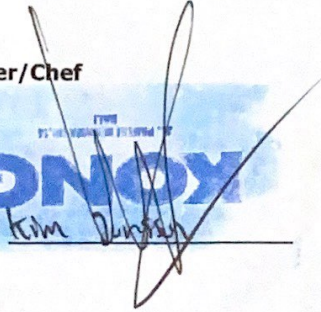
1. _____
2. _____
3. _____
4. _____
5. _____

III. SIGNATURES

On-Site Manager/Owner/Chef

Signature & Stamp:


KIM DUNSTON



Dated

21.07.22

The Intern

Signature:

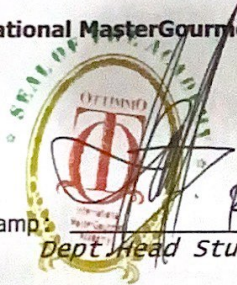


Dated

21st July 2022

OTTIMMO International MasterGourmet Academy

Signature & Stamp:



Robby
Dept Head Student Affairs



Dated

26 /10 /2022 .



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL

CONSULTATION FORM
INDUSTRIAL TRAINING /
FOODPRENEURSHIP

Name : Giorgio Octavian
Student Number : 1974130010065
Advisor : Michael Valent, A.Md.Par.....

No	Date	Topic Consultation	Name/ Signature
1	20/8	Tata Penulisan laporan	
2	22/8	Penulisan Bab 2	
3	22/8	Penulisan History, Concept	
4	22/8	Penulisan Visi dan Misi	
5	26/8	Penulisan Internship Activities dalam bulanan	
6	26/8	Penulisan keterangan Indikator pada gambar	

No	Date	Topic Consultation	Name/ Signature
7	20/9	Penulisan Problem	
8	20/9	Penulisan Solusius	
9	20/9	Penulisan Suggestion	
10	20/9	Penulisan nomor pada gambar	



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OTTIMMO
INTERNASIONAL

CULINARY ARTS | BAKING & PASTRY ARTS

Student Name : Giorgio Octavian
Student Number : 1974130010065
Exam Day & Date : Kamis, 13 Oktober 2022
Lecture : Michael Valent, A.Md.Par.
(19950219 2001 074)

No	Correction List	Page	Approval
1	Suggestion Tambahkan poin poinnya example 4.4.1 Suggestion For Student 4.4.2 Suggestion for Ottimmo 4.4.3 Suggestion for Siswa Kong	26	

Acknowledge,
Advisor

(Michael Valent, A.Md.Par.)
19950219 2001 074



Akademi Kuliner & Patiseri

OTTIMMO

INTERNASIONAL

CULINARY ARTS - GASTRONOMY - BAKING & PASTRY ARTS

Student Name : Giorgio Octavian
 Student Number : 1974130010065
 Exam Day & Date : Kamis, 13 Oktober 2022
 Lecture : Heni Adhianata, S.T.P., M.Sc
 (19900613 1402 016)

No	Correction List	Page	Approval
1.	Paragraf ditulis rata kanan -kiri / justify	all	<i>HA</i>
2.	Executive summary : par kalimat pertama di paragraf I dihapus saja, langsung ke tujuan magang, alasan memilih tempat magang, dll.	x	<i>HA</i>
3.	1.1 Background of the study - minimal 1 halaman penuh - alasan memilih tempat magang, kelebihan resto yg dipilih, hal apa saja yg ingin dipelajari	1	<i>HA</i>

Acknowledge,
 Advisor

(Michael Valent, A. Md Par.)
 19950219 2001 074



Akademi Kuliner & Patiseri

OTTIMMO

INTERNASIONAL

CULINARY ARTS GASTRONOMY BAKING & PASTRY ARTS

Student Name : Giorgio Octavian
 Student Number : 1974130010065
 Exam Day & Date : Kamis, 13 Oktober 2022
 Lecture : Hilda Tjahjani Iskandar, S.E., Ak., C.A., M.M.
 (19691029 2002 072)

No	Correction List	Page	Approval
1)	Kitchen brigade dikehik nama? nya	9	
2)	Bibliography jangan hanya foto tapi juga referensi buku teks, buku resep, buku manajemen dll.	28	

Acknowledge,
Advisor

(Michael Valent, A. Md. Par.)

19950219 2001 074